

POLLY
WANT A
COLD ONE!

EVENTS AT THE FARM

NOW ON TAP

oh yeah!

1%
FOR THE
PLANET



AT THE FARM

Share Pizza Package



Share Pizza Package

Enjoy a variety of Pizza's from our Menu (chefs selection) along with Greek Salad and garlic bread all served to the center of the table to share for that casual **Lunch or Dinner** with your colleagues. Seating either inside our Restaurant or outside overlooking the beautiful Hunter Valley Vines.

Minimum of 15 people. Maximum of 30 people.

\$35per person

BBQ Pack

Feeding the whole team is easy with this BBQ Buffet style menu. Sit back and relax while our head chef brings out all the delicious BBQ classics.

Minimum of 30 people.

Aussie BBQ | \$40pp

- Fresh Bread Rolls & Butter
- 180G Rump w/ rosemary jus
- Variety of thin sausages
- marinated chicken skewers w/tzatziki
- Roasted herb Potatoes
- grilled seasonal vegetables
- seasonal garden salad w/Dijon & lemon dressing
- A range of condiments



Aussie BBQ - Premium | \$60pp

- Bread Rolls and butter
- 180G Sirloin with Rosemary Jus
- Variety of Gourmet Sausages
- Yoghurt Marinated Chicken Skewers with Tzatziki
- Penne and Pesto Salad, Fetta, Cherry Tomatoes, Basil and Pine nuts
- Roasted Herb Potatoes
- Grilled Seasonal Vegetables
- Southern Style Coleslaw
- A range of condiments
- Pavlova Platter

Buffet or Share

Relax with a share platter (served to the center of the table) or on a buffet. The perfect casual experience for the whole team to enjoy.

Minimum of 30 people.

Buffet | \$55pp

Garlic Bread

Grilled Chicken Supreme and Confit Garlic and Thyme Jus (GF & DF)

Pan seared Barramundi with Coconut Curry Sauce (GF & DF)

Beef Bourguignon, local red wine braising Sauce

Buttery Mashed Potatoes (GF)

Spring Roasted Vegetable, Garlic oil (GF & DF)

Garden Salad, house made Lemon and Dijon Vinaigrette (GF & DF)

Chef's Selection Dessert Platter

Share Platter | \$65pp

House Marinated Local Olives, Confit Garlic, Balsamic and Olive oil, Dukkha and Warm Sourdough (GF;A)

Grilled Chicken Supreme and Confit Garlic and Thyme Jus (GF & DF)

Pan seared Barramundi with Coconut Curry Sauce (GF & DF)

Prawn and Corn Risotto, Fetta, Spinach, Peas, Parsley

Garlic Yoghurt, Roasted Cauliflower, Burnt Butter Chilli (GF)

Roasted Brussel Sprouts, Garlic and Parmesan (GF)

Buttery Mashed Potatoes (GF)

Garden Salad, house made Lemon and Dijon Vinaigrette (GF & DF)

Chef's Selection Dessert Platter

GF - GLUTEN FREE | DF - DAIRY FREE | ;A - AVAILABLE ON REQUEST



Dinner Package

Alternate Drop Menu

Select from either Entree & Main
or
Main & Dessert from our alternate
drop menu (below)
to be served alternately to your
guests dining with us.

Use our Private Dining Space or
large function area for up to
5 hours to wind down.
With access to our speakers to play
your own music, and microphone if
needed for speeches.

This also includes one house
beverage voucher to claim at the
bar on the night of your event only.
for 35 guests and over

\$85 per person



Alternate drop Menu

example: Note menu is subject to
change based on fresh seasonal produce

2 COURSE \$65PP | 3 COURSE \$75PP

ENTREE

House Marinated Local Olives, Confit Garlic, Balsamic and Olive oil, Dukkha and Warm Sourdough (GF;A)

Pan seared Scallops - Artichoke, Wilted Spinach, Dill Bearnaise, Bacon crumb (GF;A)

Crispy Pork Belly- Cauliflower, Spiced Apple puree, Cider Jus (GF)

Caprese toast - Mozzarella, Basil, Seasonal Tomato, Balsamic, Sourdough (GF;A)

MAIN

Pan seared Salmon, Cauliflower Puree, Sweet Potato & Broccolini, Mixed seeds, Lemon Dressing (GF)

250G Sirloin, Buttery Mashed Potatoes and Roasted Seasonal Veg, Rosemary Jus (GF)

Prawn and Corn Risotto, Fetta, Spinach, Peas, Parsley (GF)

Roasted Chicken Supreme, Sweet Corn Puree, Roasted Spring Veg, Confit Garlic and Thyme Jus (GF)

Hummus Bowl, Quinoa Salad, Lemon Dressing, Harissa Cauliflower, Almonds, Sumac (GF & DF)

DESSERT

Eton Mess (GF)

Crème Brûlée with Seasonal Berries

Flake Cheese Cake Slice with, Chocolate sauce and Fresh Cream

Seasonal fruit Slices (DF and GF)

Banoffee tart, Caramel and Fresh Cream

Australian Cheese, Crackers, Quince paste (GF;A) EXTRA \$5pp

advise of any allergies

V = Vegan VEGO = Vegetarian GF = Gluten Free

DF = Dairy Free ;A = Available on Request

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Party Platter

For something super casual or to add on to start your event. Enjoy a range of hot starters served on a platter for everyone to enjoy.

Minimum of 20 people.

\$26 per person

**Chicken Wings
Salt and Pepper Squid
Vegetable Spring Rolls
Party Pies & Sausage Rolls
mini quiche
Hot Chips**

**Condiments include;
Sweet Chili Sauce | Aioli | Tomato Sauce | BBQ Sauce**



Add Ons



The Below are extras to add on to your Dinner booking

Grazing Board \$15per person

Minimum 20pax

Chefs selection of cheese, dips, quince paste, crackers, fruit and nuts

Dessert \$15per person

With options of plated dessert or a dessert bar

Gin Bar \$20per person

Gin served with mixers and a range of fresh garnishes from a cocktail station for 1 hour allocated in your function time (only for use in private spaces)



DRINKS

With a range of 4 Pines Beers (12 on tap) Hunter Valley Wines and a long list of cocktails your guests will be pleased with the variety.

Whether you choose:

- Cash Bar**
- Bar Tab (Limit of our choice)**
- Beverage Package**

ask us for the full beverage menu updates regularly*

Beverage Package

3h \$45 per person | 4h \$55 per person | 5h \$65 per person

Sparkling

Cuvee – First Creek

Sparkling Moscato – Hunter Farm

White

The tractor – Hunter Farm

Pinot Grigio – Hunter Farm

Reds

Cabernet - Hunter Farm

Shiraz – Hunter Farm

Tap Beer:

Pacific Ale (MID)

Japanese Lager

Draught Kolsch Style Ale

Pale Ale

Sommersby Cider

Soft drinks & Juice

Pepsi post mix products



BEVERAGE UPGRADES & EXTRAS AVAILABLE

-Ginger Beer on Tap \$5pp

-All Tap Beers \$10pp

-Wine Upgrade \$15pp

-Gin Bar \$20pp (1 Hour)

note the wines are subject to change based on vintage and demand

Tastings



Cellar Door



From classic to premium tastings you won't be disappointed with the Variety on offer in our Cellar Door.

Classic Tasting \$5 per person

Cheese plate and Wine Tasting \$12 per person

Premium Tasting \$15 per person



Team Building

Grape Stomping & Barrel Rolling \$50pp

Start with competing in teams for Barrel racing, then Enjoy a Wine Tasting in our Cellar Door over looking the Beautiful Hunter Valley Wine Country. Followed by getting your feet dirty in our half wine barrels where you compete in teams of two to see who can squish the grapes the fastest to fill a wine bottle.

Minimum of 8 people required*



4 hour Room Hire

Annexe \$120

The annex is a great outdoor space for day events under the awning overlooking the vines just off the main 4 Pines building. Relax and unwind as the cool breeze of the Hunter Valley cools you down while you enjoy a cold 4 Pines tap beer. This space can be utilized through the day only and selected menu options only in this space.

Cellar Function Space \$10pp

The Cellar function space offers a private room for those larger functions. included in the room is brown bentwood chairs with cushion seating, rustic wooden tables, 180 degree view of the vines, water and mountain range of the beautiful Hunter Valley.

Private Dining Room \$120

this private dining room can hold small groups of 10-25pax for that intimate dining experience. Sectioned off from the main restaurant, full access to the main bar. an experience your guests will love



CONTACT US

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